

Haw River Ripples

Pvt. Freeman Cooper of Camp Gordon Johnson, Tallahassee, Fla., is spending a two weeks furlough here with his wife, Mrs. Cooper, who is employed in the supply room at Tabardry Mfg. Co.

Miss Mary Frances Williamson and Miss Mary Ellen Hayes have returned from Washington, D. C., where they were the guests of Miss Ida Jones.

Mrs. C. A. Caldwell of Hillsboro has been spending a few days here visiting her daughter, Mrs. Joe Holt.

Honoring Miss Gertrude Kimrey and William Bueschel who were married in the Methodist church, Sunday evening, Mr. and Mrs. J. C. Clayton entertained with a cake-cutting after the wedding rehearsal Saturday evening. Members of the wedding party and out-of-town guests were present.

Mrs. J. B. Hughes and Mrs. Roy Clayton spent Sunday visiting their parents, Mr. and Mrs. Jack Poe of Efland.

Mr. and Mrs. Nelson Williams and family of Greensboro spent Sunday with Mr. and Mrs. A. B. Starling.

Mr. and Mrs. Clyde Rogers and son of Burlington spent Sunday with Mr. and Mrs. A. B. Starling.

Mrs. Maggie Capes of Burlington spent Sunday visiting Mrs. Joe Clayton.

Mr. Hurley Coble of Baltimore, Md., is spending a few days here with his family.

Mrs. R. L. Neese, Mrs. Edgar Neese and Miss Rosa Cole of Haw River and Mrs. P. O. Myhand of West Point, Ga., spent Sunday afternoon at Duke University in Durham attending the organ and carillon recital.

Mrs. Carl Parks and Miss Margaret Parks spent Friday in Greensboro shopping.

Mr. and Mrs. Harvey Huffstetter have returned to their home in Richmond, Va., after spending two weeks here visiting relatives.

Mr. and Mrs. Jack Beauford and daughters Barbara Ann and Alice Faye Greensboro were Sunday guests of Mr. and Mrs. W. I. Beauford.

Miss Lewis Isley has returned to Camp Peary, Va., after spending a few

Revolution Community Enjoyed Movie Last Thursday Evening

Picture Shown Here Is Being Shown Over Entire Country For Canners

On Thursday evening at 7:30 o'clock, June 22, a colored movie, "Canning the Victory Crop", was shown at the club room. This movie was filmed by Good Housekeeping Institute and approved by the U. S. Department of Agriculture and is being shown over the United States to teach the best methods of safety canning fresh fruits and vegetables.

Our State and Federal Departments of Agriculture are interested in our canning for better nourished boys and girls who will be our leaders of tomorrow. Our State bulletins on "Canning" are available for all.

Snap beans and beets will be the first two vegetables available for canning, so let us get our jars ready and make plans for putting next winter's supply on the shelf.

Have you made an appointment with Mrs. Steele and the pressure canner?

Can your fresh fruits and vegetables while they are young and tender. A better product is never taken out of the jar than is put in. "Eat all you can eat and can all you cannot eat."

Proclaim Liberty throughout the Land unto All the Inhabitants thereof.



THE LIBERTY BELL—Independence Hall, Philadelphia—rang on July 8, 1776 to proclaim the adoption of the Declaration of Independence on July 4. Its echo has sounded through the years, an enduring symbol of freedom and justice.

On this Fourth of July it calls on each of us for a rededication to those principles, for renewed faith and intensified effort in these stern days.

Revolution Community Club Meets Next Week

Meeting To Take Place At The Apartment House On July 7th At 7:30 P. M.

The Revolution Community club will have the regular monthly meeting on Friday evening, July 7, at 7:30 o'clock at the Apartment house.

Since the mill will be closed that week, many of our people in the village who have not been able to attend the club meetings will have an opportunity to be with us.

The program committee, composed of Mesdames Carl Wyrick, Floyd Strickland and Lowell Steele, has planned an outdoor meeting on the apartment house lawn, weather permitting.

The new song books will be here, and Mrs. Carlotta Jacoby, of the city school music department, will lead group singing.

Miss Jo Marie Thompson, Religious Education Director of West Market Methodist church, will give the devotional.

Refreshments will be served by Mesdames Virginia Moore, Mozelle Vaughn and J. T. Lowe.

White Oak Locals

Master Jerry Owens, son of Mrs. Hazel Kiger Owens, is confined to his bed with rheumatic fever at the home of his grandparents, Mr. and Mrs. W. A. Kiger, 17th street.

Master David Tucker, son of Mr. and Mrs. Eber Brown, Hubbard street, is a patient at Piedmont hospital with blood poison.

Misses Ruth and Jewel Brady of Asheboro, visited their cousin, Miss Audrey Brady, Friday and Saturday at her home on Spruce street.

Miss Fay Hall returned Saturday from a visit with her grandmother, Mrs. J. W. Herbin, in Alamahaw.

Alton Cates, S. 2c stationed temporarily at Norfolk, Va., spent the week end with his parents, Mr. and Mrs. J. H. Cates, Maple street.

Sgt. Tommy Moss, of Fort Belvoir, Va., visited his wife and parents during the week end.

Miss Dorothy Flintom, Miss Doris Lucas, and Miss Marion Barber spent last week at Myrtle Beach, S. C.

Paul Cates arrived Thursday from Mobile, Ala., after completing a course in Aeronautical Mechanics, to spend some time with his parents, Mr. and Mrs. John Cates, Maple street.

Mrs. Lewis McChesney, formerly Miss Naomi Lovette, is visiting her husband's parents in Nebraska.

Sgt. Worth Murray of Camp Davis, Wilmington, spent the week end with his wife, daughter and parents.

Mr. Al Parsons and sons, Gene and Thomas, are visiting Mr. and Mrs. H. Parsons and Mr. and Mrs. Willie Brewer.

White Oak Surgical Dressings Group Sets New Record

The White Oak surgical dressings group Thursday evening at the welfare building broke all previous records in making surgical dressings. Every table was filled, 24 ladies worked 41 hours, making 1,188 (4"x4") dressings.

Mrs. W. J. Capes was the only new worker and there is a need for more workers. We would like to see every wife, mother, sister, and sweetheart join the group, and help with what we consider a most worthy and needed cause. Sgt. Jack Flintom writes from Australia to his parents, saying the Red Cross is doing a wonderful job over there and to give more fully of our time and money to their interests here. A former White Oak lady is so interested that she comes every Thursday evening from Tate street, Greensboro, to help make dressings.

Those who attended the groups last week were: Miss Eunice Alberty (who attended both Wednesday and Friday mornings) Mesdames R. C. Honeycutt, Frank Clark, W. J. Capes, Ogburn Bennett, Colon Powers, Hazel Owens, W. H. Lucas, Garland Flintom, Wade James, Millard Leonard, Winfield Lowe, John F. Starling, Lois Hutchinson, Otto Burnside, R. E. Wyrick, Webster Owen, A. R. Murray, John Armfield, Misses Edith Lucas, Betty Paris, Alma Dudding, Louise Hester, and Lillian Tilly.

Revolution Red Cross Dressing Class News

Fifteen workers were present for the Monday evening class. In a total of 30 hours, 783 dressings were made.

Those present were: Mesdames R. H. Newnam, W. L. Newnam, Francis Smith, H. W. Cavness, Jerome Crabtree, Rachel Ray, Lowell Steele, Misses Mildred Smith, Alma Moore, Frances Cox, Douglas Cox, Ferle Cox, Annie Jackson, Jane Byrd and Fanny Paul Ivy.

On Thursday afternoon there were four present, and in a total of 8 hours, 327 dressings were made.

Revolution Pushing Print Works For Attendance Honor

General Coley Phillip's Revolutionary Textile Army jumped up above the ninety percent attendance mark for the week of June twelfth to eighteenth with an even dozen departments on the honor roll (90% or better). Refusing to be by-passed, General Walter Thornburg's Print Workers opened a barrage of improved attendance to push their attendance percentage more than a point higher than last week. However, should the Revolutionaries continue to gain at the present rate they will shut out the Print Workers in a short time.

Hold everything! We were about to forget to mention that New High

	Revolution	Proximity	White Oak	P. Works
Carding, 1st	90.23%	87.54%	85.17%	92.83%
Carding, 2nd	95.46	92.78	89.65	—
Carding, 3rd	91.81	84.87	84.26	—
Spinning, 1st	95.43	—	—	—
Spinning, 2nd	90.08	87.66	85.16	—
Spinning, 3rd	89.35	72.83	76.62	—
Weaving, 1st	74.80	92.29	83.60	—
Weaving, 2nd	92.13	83.78	83.16	—
Weaving, 3rd	86.45	—	82.26	—
Beaming & Slash, 1st	83.00	92.63	91.41	—
Beaming & Slash, 2nd	—	87.06	92.00	—
Napping, 1st	97.50	—	—	98.00
Napping, 2nd	98.94	—	—	—
Dyeing, 1st	97.37	93.35	95.60	93.14
Dyeing, 2nd	94.47	96.88	85.23	—
Dyeing, 3rd	—	—	98.40	—
Finishing, 1st	91.30	94.14	88.76	90.72
Finishing, 2nd	93.15	85.09	92.40	—
Finishing, 3rd	—	—	83.37	—
Shipping, 1st	99.20	98.40	—	88.30
Shipping, 2nd	98.86	—	—	—
Color Shop	—	—	—	90.24
Laboratory & Chemical	—	—	—	100.00
Printing	—	—	—	92.09
Engraving	—	—	—	100.00
Bleaching	—	—	—	92.56

Final Rites Conducted For Coy Murchison

Final rites for Coy E. Murchison, 12, were held last Sunday afternoon at 4 P. M. at Eller Memorial Baptist church. He was the son of Mr. and Mrs. E. M. Murchison, of 1305 Maple street, Proximity. Death occurred the previous day.

The pastor, Rev. J. H. Smith, was in charge of the services, and was assisted by Rev. R. C. Goforth, pastor of Proximity Methodist church. Interment followed in Proximity cemetery.

Pallbearers were: Jimmy Morris, Warren Leonard, William Billow, Raymond Billow, James Leonard, Gilbert Wydie and members of Troop 29, Boy Scouts.

Food Styles During Wartime Avoid Waste

Lick Your Plate And Leave the Platter Clean

Food fashions, like everything else, are changing. The food conservation program makes every citizen realize the importance of avoiding waste, whether in the form of cooked or raw food. Willful waste may not immediately make woeful want, but every ounce of food that's wasted means that much less for our fighting men and allies whose needs for food are greater than ever before.

Patriotism and necessity are influencing our eating manners. It's the style, and an important one too, to leave a clean plate. Servings should just fit the appetite... not too small because in these wartime days when lots of work must be done every person should be well fed and in sufficient amounts that he has a feeling of satisfaction after eating; and not too large, because no food should be left on the plate to be thrown away later.

It's the style to eat potato skins, too. Baked potatoes or potatoes cooked in their jackets have a lot of good minerals just beneath the skin, so when they're thrown away we're not getting the greatest nutritive value for our money. And this brings up the subject of eating the greens under salads. Valuable minerals and vitamins are stored there to be had for the eating.

The sugar supply should go farther now because it's considered good manners to stir tea and coffee vigorously after adding sugar, so we can get its full sweetening value. This will be even more important when iced tea is served these hot days.

We used to eat bread and gravy when we ate alone, or put aside our "Sunday" manners, but now it's the style to eat gravy on hot biscuits, muffins and bread. Every homemaker is being asked to save all drippings and to serve them as gravy to extend the good meat flavor and add nutritive value to the meal.

Everyone likes to eat around the bone of a juicy broiled lamb chop or a piece of fried chicken, and now we're not only told that it's permissible from the standpoint of manners, but we're encouraged to follow this procedure because it's the trend in the style toward patriotic eating. Every particle of meat is precious these days.

These are just a few changes in our manners, but there will be more in the future as we awaken to the many ways of avoiding waste. And each will make its contribution towards building citizens with that "well-fed" look.

Revolution Locals

Misses Elizabeth Sink and Mary Ruth Grady returned last week from a week's vacation in Miami, Fla.

Mr. and Mrs. J. L. Ritter and family spent Sunday in Staley with Mrs. Ritter's parents.

Staff Sgt. David A. Martin, who has been stationed in Normandy Field, Texas, is home on furlough with his mother, Mrs. N. B. Martin, before reporting to ORD, Greensboro.

Mr. and Mrs. A. H. Hinchaw spent Sunday with Mrs. S. H. Rierson, of Madison.

Mr. and Mrs. E. L. Leonard and sons, Billy, Fred and Jimmie, spent Sunday in Pilot Mountain.

Misses Ernestine and Mary Lee Leonard spent Sunday with their aunt, Mrs. W. E. Amos, of Summer community.

Mrs. T. O. Ward Jr., left Monday for the University of Virginia hospital, Charlottesville, Va., where she will undergo an operation.

Pfc. Charles D. Thigpen, Camp Davis, has been with Mrs. Thigpen and small son for a ten-day furlough.

Mrs. H. M. Beale visited Mr. and Mrs. N. I. Phillips, of Siler City, for ten days.

Pfc. Robert Vickory, Camp Le Jeune, N. C., has been home on a five-day furlough with his parents, Mr. and Mrs. J. T. Vickory.

Mrs. R. G. Bennett spent Sunday at Fort Bragg with her son, Pfc. Joseph Bennett.

Miss Margaret Haynes has been the guest of her aunt, Mrs. H. W. Smith, Burlington.

Pfc. Dwight L. Kelly, who has had a thirty-day furlough after serving overseas, is now stationed at Camp Butler and was able to spend a few hours with his mother, Mrs. Letta Kelly, on Sunday.

Mrs. J. F. Rudd has come to

Prox. Baby Clinic

Michael Wayne Meldau was a new member at the Proximity Baby Clinic on Wednesday afternoon. Others attending the Clinic were: Mary Katherine Sloan, Shirley Fay Mitchell, Sylvia Karen Williams, Robert Harold Webb, Harry Lee Brezale Jr., Martha Jane McDonald, Herbert McElvaine Jr., William Howard Robertson Jr., Larry Wayne Struggles, Wayne Darnell Durham, Patricia Joan Durham, Laverne Medley, Angeline Talton, Gary Randall Swaim, Wayland Medley, Sandra Russell, Mary Ann Stanley, and Chuck Scott.

Mrs. Bell Honors Mrs. L. L. Welcher

Mrs. L. H. Bell entertained in honor of her sister, Mrs. L. L. Welcher, Englewood avenue, Friday evening at her home on Twelfth street. Summer flowers were used to decorate the home where the guests played Bingo in the living rooms. The guests presented Mrs. Welcher with a shower of gifts. Mrs. Bell served fruit punch and home-made cake and nuts to: Mesdames G. Yow, mother of the honoree, C. G. Cox, Elmo Cox, Walter Oakes, Laura Brown, Paul Oakes, C. F. Highfill, R. B. Hombuckle, Catherine Marsh, Elsie Slade and Misses Allie and Lillie Oakes.

Wesley Class To Have Picnic Supper

The Loyal Wesley class of Carraway Memorial Methodist church will have a picnic supper in the grove near the church, Tuesday, July 11th, at 6:30 P. M. Every member is to bring a picnic supper. A full attendance is expected. In case of rain the picnic will be served in the church. Following supper a business meeting will be held.

Rev. Baby Clinic

Those present at the Revolution Baby Clinic Wednesday afternoon were: Linda Fulk, Michael Strickland, Carolyn Dees, David Barbour, Jesse Hobbs, Rodney Hobbs, Bobbie Levert, Joy Lane Freeman, Linda Davis, Judy Hall, Betty Williamson, Jimmie Leonard, and Martha Whitehead.

Bobby Levert was a new member this week, and we are glad to welcome him to our well-baby clinic and his parents into the village.

Proximity Red Cross Dressings Room News

The Thursday night group made almost four hundred dressings last week and had two new workers. Those present were: Mrs. R. C. Goforth, Mrs. J. T. Carruthers, Mrs. Homer Mounce, Mrs. A. B. Caudle, Mrs. Nellie English, Mrs. Hattie Brame and Miss Juanita Johnson.

The Monday night group had twelve workers and made 925 dressings. Workers were: Mrs. C. S. Becker, Mrs. J. T. Carruthers, Mrs. Turner Seawell, Mrs. C. F. Noah, Mrs. Hattie Brame, Mrs. Lawrence Worcester, Mrs. H. B. Ritter, Mrs. R. Thigpen and Misses Juanita Johnson, Anna Motz, Frances Holman and Bebe Richards.

So far this month Proximity workers have made 4,650 dressings, and probably the Thursday night group will bring the grand total to over 5,000.

The room will be open at the usual times next week and every one is invited to come.

Canner Available

The Proximity Community club has a pressure canner which is available to Proximity women whether they are members of the club or not. Anyone wishing to borrow it may do so by calling the welfare department, No. 21573.

Miss Richards or Mrs. Zink will be glad to assist those who do not know how to operate the canner.

G. A.'s Enjoy Picnic

Mrs. Gaston Manuel entertained the G. A.'s on Thursday afternoon with a picnic at the Battleground. Those present were: Elizabeth Ann and Betty Ruth Rhodes, Jeanette Roberts, Louise and Sue Ward, Maxine and Catherine Johnson, Doris Solomon, Rena Wyrick, Hazel Hobbs, Shirley Hinchaw, Barbara Ann Laakford, Mary Ann Johnson, Martha Ellen Brown, Marie Victory, Lulabell Hobbs, Raymond Jeanette Brown, Barbara Riddle, Joan Riddle, Deen Victory, Junior Riddle, Mr. and Mrs. Sam Riddle and baby girl.

Proximity News

Mr. and Mrs. H. B. Ritter plan to spend the week at Cherry Grove, S. C.

Mr. and Mrs. Archie Baynes have returned from Myrtle Beach where they spent a week at Holman Harbor.

Mrs. Al Giew returned to her home on Summit avenue today after spending three weeks at Myrtle Beach.

Miss Phoebe Richards will leave Saturday for Liberty Hill where she will spend two weeks with relatives.

Miss Mary Virginia Arnold is back from Myrtle Beach where she spent two weeks.

Mr. and Mrs. W. L. Thornburg and children are planning to leave this week end for Crescent Beach where they have taken a cottage for two weeks.

Mrs. Paul Holyfield leaves over the week end for Columbus, Ohio, where she will spend some time with her husband, Cpl. Paul Holyfield.

Mr. and Mrs. B. W. Woodward of

South Carolina spent several days recently with relatives here.

Misses Mary and Helen Williamson have returned to their home in Kanapolis after a visit with friends here.

Mrs. Freddie Kouroun has returned to her home on Vine street after undergoing an operation at Duke hospital in Durham.

Mrs. Alice McLean is spending her vacation in Charlotte.

Mrs. Charles Ray Everhart Jr. and Mrs. Herbert McElvaine will spend next week at Carolina Beach.

Mrs. Troy Baynes and son, Jimmie, will spend next week with relatives and friends in Durham.

Miss Doris Clifton will visit friends and relatives in Georgia and Florida next week.

Mr. and Mrs. Cletus Andrews and children will leave next week for Carolina Beach where they'll spend several days.

NUTRITION & HEALTH

Q. What foods are needed in the diet every day? (A) Meat, milk, eggs, potatoes, vegetables, fruits, cereals, fats and sweets.

Q. What are the three functions of food? (A) To furnish energy, build and repair body tissue and regulate body processes.

Q. What foods contain complete proteins? (A) Meat, milk, eggs, cheese, fish and poultry.

Q. What is an adequate or complete protein? (A) A protein that contains all of the indispensable amino acids; a protein that will maintain life and promote growth.

THE TEXTORIAN

Published every week except Summer Vacation Week and Christmas Week
H. M. LEONARD - - - - - MANAGER
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No communication of any sort or description, whether news or expression of opinion upon any topic, will be published unless accompanied by real name of writer. The name however will not be published unless consent is given.

PROXIMITY
WHITE OAK
REVOLUTION

Greensboro, North Carolina, Friday, June 30, 1944

Cotton At War

"Cotton at War", a sound motion picture showing war uses of cotton textiles and actual battle scenes, together with a recent picture released by the Army Air Corps, will be shown at the local Cone Mills, Sunday night, July 16.

These pictures will be brought to the Cone Mill employees at that time through the courtesy of the Quartermaster Department of the United States Army and the Greensboro Camp O.R.D. of the Army Air Force.

Present plans are to have these pictures shown outdoors in the field between Revolution and the Print Works.

It is also planned to have an Army band concert, an army quartet and a short talk by a soldier recently returned from the fighting front.

Further announcements will appear in the Textorian, Friday, July 14.

Vacation

The Textorian desires to express the sincere wish that all employees of the local Cone Mills have a most restful and helpful vacation during the coming week.

We realize that thousands of employees of the local plants have been working without let up during the past few years. They have realized the serious need of the production of these plants in helping to wage a successful war against our enemies. We furthermore realize that this large number of good American citizens have not permitted trivial reasons to cause them to be absent from their jobs. These people should be able to enjoy this vacation period with the greatest of satisfaction, for they have every reason to realize that their furlough from the production front is not unlike the furloughs from the fighting front which are occasionally enjoyed by our boys who are bearing arms and daily meeting the enemy.

We trust that all of the workers on the production front will return to their jobs rested and refreshed and will be prepared to carry on their important assignments in this all-out war.

It will, indeed, be a victory in behalf of our common cause if the day when these plants are reopened each and every man and woman are present with a determination to carry on as so many have carried on before.

We trust that this vacation will be a safe and enjoyable one and that there will be no incidents which will mar the pleasure and relaxation of any one.

Our Presenteeism

Much has been said about absenteeism. We, like others, realizing the seriousness of the production situation in this country and its close contact with the war needs of our fighting boys, have been so concerned with the people who for one reason or another have not worked regularly that we have probably not given sufficient credit to those thousands who have day in and day out given their very best effort in filling their jobs.

The number of patriotic, thoughtful American workers who have measured up to their responsibility as citizens by attendance at their work each day far out-number those who for the slightest reason or excuse stay away from work.

We, therefore, at this time want to pay tribute to those good American citizens who are going all-out for the war effort. Their contribution to the cause of victory cannot be measured in any material manner, for the saving of life and limb of our boys overseas and the ultimate defeat of our enemies means more than all material value. Those who have been present at work, though tired and though at times not feeling well, have certainly demonstrated a true American spirit, and it can certainly be said that their contribution to the war effort is no less, although probably not as dangerous, than

that of millions of our boys who are actually facing the enemy.

We have thousands of such citizens working in our plants here in Greensboro, and to them we desire to pay great tribute. Would that there were some way that their names could be recorded in such a manner that our boys, as they victoriously return from the battle front, could determine just who they are so that both groups could recognize and pay tribute to each other for their contributions to the preservation of freedom.

The welfare of our American soldiers, sailors and marines is, and will continue to be, dependent upon the amount of presenteeism in war industries in this nation. Our local plants are among those considered vital to the war effort. Our boys in the front lines know this, as well as do the officials in this country. We, therefore, in paying tribute today to those who are present at work day in and day out, urge more and more people to join that loyal, faithful, patriotic group of good down-to-earth American citizens.

No Textorian Next Week

Following our usual custom of not publishing a paper one week during the summer months, there will be no delivery next Friday, July 7th. This permits our print shop to have a vacation.

Regular publication will be resumed the following week, and delivery will be made as usual Friday, July 14th.

"May I sit on your knee, Mr. Brown?" she asked after a while.

"Why, certainly," answered the young man, beaming at her. "I'll let you want to pull my hair for trying to take your lovely sister away from me."

"No, no, it isn't that," replied the child. "I want to see if I can find that word."

"What word?" asked the suitor.

"I heard sister say at dinner this evening that if ever a man had the word 'IDOT' written all over his face, that man was you."

WARTIME HOMEMAKER

by the
Homemaking Specialists of the
General Electric Consumers Institute

MAKE THE MOST OF YOUR GARDEN

Last summer more than 2,500 of vegetables were preserved by dehydration, canning, and freezing at the General Electric Consumers Institute. This was the product from our experimental garden.

Like all gardens, we had an extra surplus of some vegetables for it is more or less impossible to judge beforehand how much of each vegetable to plant because so many factors enter into the quantity produced at harvest. But we found the extra surplus from our garden was a real bounty, for by picking, krauting, juicing, and mincing for relishes we had some home-made delicacies which were hard to buy, and oftentimes impossible to buy commercially.

If your garden produces an extra surplus (over and above your preserving needs) be prepared to make the most of it with the recipes given below. Don't let foods go to waste in the garden, for Food Fights For Freedom!

Chili Sauce

- 18 ripe tomatoes, chopped
- 6 onions, chopped
- 3 green peppers, chopped
- 1 cup sugar
- 2 teaspoons salt

TASTE-TEST WINNER

FROM COAST TO COAST

ROYAL CROWN

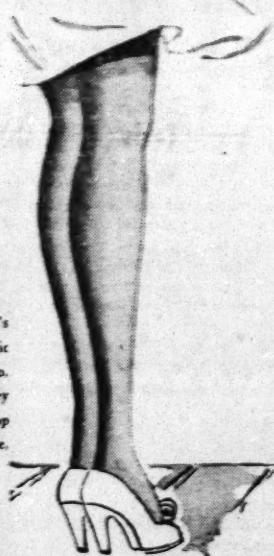
2 full glasses 5¢

Meyer's Thrift Basement

For That Bare-Leg Look!

Seamless
Rayons
46c

Smooth looking because there's no seam to worry you. Chic because the colors are Sky Glo, Sun Duth, Rice Sun, Honey Glo, and Rio Tan. Cotton top and re-inforced heel and toe. sizes 8½ to 10½.



Rayon Turbans ...



Pleated and draped... Soft and becoming... In bright-white, black, navy and brown.

\$1.50

Meyer's
THIRD FLOOR
DEPARTMENT STORE

PLEASE NOTE MEYER'S STORE HOURS

Saturday

July 1,

9:15 to 7 p. m.

Shop for Your

July 4th

Needs Before

7 p. m.

Saturday,

July 1

Meyer's Will

Be Closed

Monday and

Tuesday,

July 3rd

and 4th!

Meyer's

Will Be Open

All Day

Wednesday,

July 5-

9:15 a. m.

until

5:45 p. m.

Buy a Bond! Send Your Personal Greetings to Tojo or Hitler. Get a Complimentary Photo, Too! Bonds, Third Floor or at the Booth, Street Floor!

Meyer's
DEPARTMENT STORE

1 teaspoon cinnamon, allspice and nutmeg

1/2 cup sharp vinegar

Cook chopped vegetables until tender

then add sugar, salt, spices and vinegar. Simmer until thick. Then place in sterilized jars, and seal. Makes about 3 pints.

Tomato Juice

1 peck tomatoes

1 small bunch parsley

3 large onions, sliced

1 small bunch celery, coarsely cut

Wash, remove bruised spots and cut tomatoes in quarters. Put in large preserving kettle and cook, stirring occasionally until tomatoes are soft. Strain through fine wire strainer into another large kettle. Add salt to taste and bring to boil. Strain again if desired. Pour into hot sterilized jars. Process 15 minutes in hot water bath.

Beet Relish

1 quart cooked beets

1 small head of cabbage

1 cup grated horseradish

2 cups sugar

3 tablespoons salt

2 teaspoons mustard seed

2 teaspoons celery seed

1 pint vinegar

Put the beets and cabbage through the food chopper and add the other ingredients in the order given. Let stand at least 24 hours before using. This relish will keep well in a covered crock

with a little salad oil poured over it.

Pickled String Beans

1 peck butter beans or string beans

cut fine

2 bunches celery, chopped

2 quarts vinegar

1 dozen onions, chopped

3 pounds brown sugar

1 cup mustard

1 cup flour

2 tablespoons turmeric

2 tablespoons celery seed

Boil vegetables together in lightly salted water to cover, about 30 minutes, then drain. Bring to a boil in a separate kettle vinegar and brown sugar; mix the mustard, flour and turmeric with a little cold water and add gradually to hot mixture as it is making gravy. Add celery seed and simmer all together 20 minutes, stirring constantly. Then add vegetables and simmer 10 minutes. Fill jars to overflowing and seal at once. Makes about 14 quart jars.

Green Sliced Tomato Pickle

1 peck green tomatoes

1 cup salt

1 dozen large onions

1 cup sugar

6 red sweet peppers

2 tablespoons celery seed

1 tablespoon ground allspice

1 tablespoon cinnamon

1 teaspoon clove

1 tablespoon mustard vinegar

Slice tomatoes, sprinkle with the salt and leave overnight. In the morning drain off the liquid, slice the onions; combine tomatoes, onions, and other ingredients. Place in kettle; cover with cider vinegar and simmer until tender, about 20 minutes. Pour into clean hot jars and seal at once. Makes 8 quart jars.

Running power trains, with complete 5000-Kilowatt generating stations, will help to rehabilitate industry in areas captured by the Allies.

MONUMENTS GREENSBORO MEMORIAL CO.

J. W. GUESS, Pres.

P. O. Box 2219

Phone 3-1101

Located Two Miles Out of Greensboro On Burlington Highway Specializing in Georgia Marble and Wisconsin Blue Granite, which is known as "The Silk of the Trade", we carry a large stock of finished monuments on display at all times. All inquiries and estimates handled without obligation.

Funeral Arrangements
in Distant Cities
Can Be Completed
from Our Office

We are members of
National Selected Morticians
and the National Funeral
Directors Association.

James

Funeral Home

407-415
West Market Street
GREENSBORO

IMPORTANT ANNOUNCEMENT TO OUR CUSTOMERS

OUR STORES WILL BE CLOSED NEXT WEEK ON THE FOLLOWING DAYS:

TUESDAY -- July 4th
THURSDAY -- July 6th
FRIDAY -- July 7th

On All Other Days Next Week We Will Be Open For Your Convenience. Our Hours Will Be The Same As Always.

PROXIMITY MERCANTILE COMPANY
WHITE OAK DEPARTMENT STORE
REVOLUTION STORE COMPANY
PRINT WORKS CASH STORE
WHITE OAK STORE NO. 2
WHITE OAK STORE NO. 3

Cottons Build Morale On The Home Front

If your furniture needs reupholstering to keep it from falling apart, if your curtains and draperies are in shreds, if your rugs are about to disintegrate, you can go ahead and redecorate, and be sure of an attractive decor, too. There are interesting cotton upholstery, slipcovers, and drapery fabrics to be had if you track them down. Stalwart cotton rugs in a variety of sizes, designs, and colors are still on the market, ready to give plenty in the way of good looks and long wear. And there are still certain types of sheer curtains, although some of the favorite, permanent-finished varieties have gone to war.

In fact, the simplification forced on fabrics, rugs, and other furnishings due to the war has resulted in much better styles, with a trend toward American Modern and Early American so far as periods are concerned.

"The big news in floor coverings," one authority reported to the Cotton-

Textile Institute and National Cotton Council, "is cotton". Cotton rugs for every room in the house have put in a wartime appearance and may well stay with us, since added to the beauty of their clear colorings is the fact of their washability. Cotton braided rugs for Early American rooms; cotton broadlooms for 18th Century interiors; sculptured high pile or shaggy looped cotton rugs for modern backgrounds. Grayed pastels and deeper tones as well as high colors contribute to an interesting, even exciting color range. The scatter type is receiving more attention than ever, not only for bedrooms and dressing rooms but to cover up worn spots in a carpet or protect parts of a good rug that are likely to get hard wear. Another use for the scatter rugs is as quick pickups for rooms growing a bit dingy with age.

Fabrics are lighter and brighter, and while not available in such bewildering array as formerly, there has been no loss of interest in texture or color. Restrictions of fabric and dye have resulted in more carefully prepared designs and colors because in times like

Muscle Building Protein Is Essential Element In Health For Victory

Both Adults And Children Require Protein To Build And Repair Body Tissues

Millions of pounds of meat, milk, eggs, and cheese are being shipped to our fighting men and our allies. Meat and cheese are no longer rationed here at home. Government officials are constantly checking on the nation's supply of protein. Why?

There is only one reason, and that lies in the determination of the government to insure as far as possible that every man, woman, and child get the protein foods their health requires. The average adult man should have approximately 85 grams of high quality protein per day.

In our present vitamin-conscious world, the need for protein is sometimes overlooked. Yet protein is essen-

these no manufacturer can afford to make a mistake. Homespuns, contrasting smooth and nubby textures, broken two-toned stripes, as well as overscaled leaf designs predominate because of the strong turn toward modern. There are also lovely traditional demasks and satin stripes made of mercerized cotton instead of silk and small all-over patterns in jacquards and brocades. Tremendous florals, traditional florals, and documentary prints are printed mostly on white, pastel, or black grounds with a higher concentration of color in the motif which creates an impression of more rather than less color because of the dramatic contrast between background and design.

Fruit as a motif continues to hold sway in chintzes and cretonnes. One of the newest and most striking is an apple chintz in a sort of Tree of Life design. The apples lend themselves well to the current craze of cutting out printed motifs and appliqueing them on plain fabric.

Although the number of designs on the market has been greatly reduced, the quality of them has been maintained so well that one can still find a wide variety of beautiful cottons with which to decorate.

rial building material for muscles, glands, nerves, bones, skin, hair, nails, and all the rest of the body tissues. Adults need protein to replace tissue as it is worn out, the amount needed depending upon weight and physical condition rather than upon activity. Individuals recovering from a long illness need additional protein to build up their bodies and restore strength.

Red Cross blood donors should be especially sure that they get protein as well as minerals and vitamins to build up their blood again. Growing children, because they are building new tissue in addition to replacing broken down cells, require two to three times as much protein per pound of body weight as adults.

The quality as well as the quantity of protein needed must be considered in planning diets. Proteins consist of a number of chemical substances or amino acids but the acids and amount of each varies with the type of protein. The proteins which supply all of the amino acids needed by the body are better than those which do not. They are called complete proteins.

Because the proteins of animal foods are complete proteins, at least one-half

of the proteins required should come from the animal foods—variety meats, meat, fowl, fish, milk, cheese, and eggs. The protein of vegetable foods such as dried peas and beans, cereals, and nuts may supplement but cannot replace that of animal foods. A serving of meat, poultry or fish, a pint of milk (more for children), and an egg each day—plus vegetables, breads and cereals should provide the protein that is needed.

If the diet does not contain enough protein, the effects may not become noticeable immediately but soon the blood becomes thin and the muscles shrunken and flabby. Children do not grow well. Adults fall below par physically and mentally, become slow in their mental reactions, and have a

lowered resistance to disease. On the other hand evidence proves that a high protein intake is an important factor in promoting a longer, more vigorous life.

Improved family finances and keen war interest in security and protection are reflected in the fact that life insurance policyholders to a greater extent than ever before are keeping their policies in force. So far the call upon emergency cash values in life insurance policies has been at a rate well below that of 1942, which was the previous low record rate.

"We forgot to hold the election,"—Cascade, Idaho, officials when asked for primary results.



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are personal checks, the most personal and distinctive checks, for YOUR NAME IS PRINTED ON EACH ONE.

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This property is well located in a splendid neighborhood. An ideal place to build that home you have been thinking about. A large number of these lots have fine timber — now ready to cut — and some of them open and ready to cultivate.

We are selling these lots at a price no one can duplicate and on terms most anyone can meet. Near 3 of the largest and best textile mills in the South. Will be served with electricity by Duke Power Co. You can buy one lot or as many as you desire now as long as they last, and build your home later. Live out where you will be free of city taxes and raise your own garden, have your chickens, pigs and cows, without city restrictions.

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His Favorite Shirt \$1.29

Good looking and sporty—Full cut, of assorted sport shirt fabrics with deep yoke, large pocket, short sleeves and convertible collar. Blue, tan, and white in sizes 6 to 14.

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Easy Wearing Pants \$2.98

Cool! Comfortable! Well made rayon shantung slacks with pleated front and plenty of roomy pockets. Washable! In light tan and light blue, sizes 8 to 18.

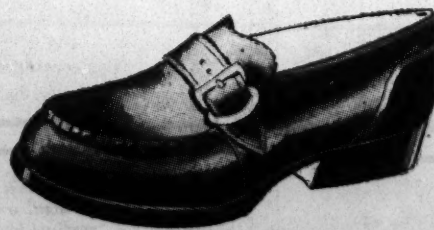
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Smart Sanforized Slacks

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Smartly tailored cotton worsted slacks in an eye-catching striped pattern. Strong seams. Bar tacking. Five tough cotton twill pockets. In medium tan and medium blue, sizes 8 to 18.

Men's Moccasin - Strap Oxfords



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A really "hard-to-get" man's shoe that's well worth your ration coupon . . . Leather soles . . . Rubber heels . . . Metal buckles . . . Features that have been out of production in moccasins for a long time . . . In custom-stained brown leather . . .

Meyer's THRIFT BASEMENT
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Meyer's Thrift Basement

For a Whiz-Bang 4th

Bare Back Cottons \$2.98



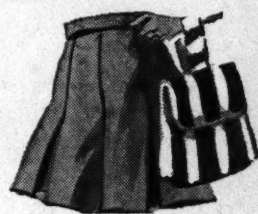
Gay little cottons that give you sun. Checked gingham, seersuckers, piques, chintzes and chambrays! Two pockets, full skirts! Ric rac braid trim, self trim, ruffle trim! Button down the back! In sizes 10 to 20.

Attractive Floral Print Chintz and Striped Chambray Pinafores. 3.98

Smart Summer Shorts

\$1.98

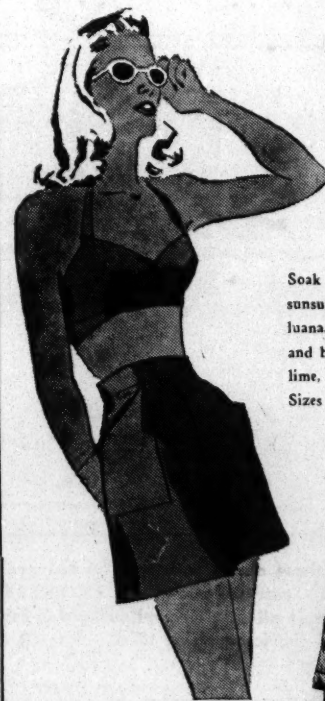
Cool gabardine shorts, pleated front and back with side button placket. In white, navy, and brown. Sizes 10 to 18.



Other Shorts Of Luana Cloth 2.98

Cool! Cool! Sun Suits

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Soak up sunshine in a flattering sunsuit of beautifully tailored rayon luana. Shorts have inverted pleats and button back. Brief halter. In lime, blue, white, navy and beige. Sizes 10 to 18.

Cotton Twill Slacks

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Good looking, generously cut cotton twill slacks with side pockets and inner lined waist band. In navy and brown, sizes 12 to 20.

Other Slacks of Gabardine 3.98



Meyer's THRIFT BASEMENT
DEPARTMENT STORE
GREATER GREENSBORO'S GREATEST STORE

Making Your Family Good Gravy Made Easy

There's nothing much better than good gravy and anyone can learn to make it. Whether it's thick or thin, light or brown, the important thing is that it be smooth and full of meat flavor.

The basic ingredients for gravy are drippings, flour and liquid (water, vegetable juices, or milk). Care in measuring and combining them can be the making of a delicious dish.

Use the drippings from all cooked meats, roasts, steaks, chops, fried liver,

salt pork, meat balls, braised heart, lamb shanks, stews, etc. Bones and trimmings can also make a contribution. Simmer them in water, then strain and store in the refrigerator to be used as a part of the liquid. Water from cooked or canned vegetables can be saved and used the same way.

All meat drippings should be saved. Use them for seasoning vegetables and for making sauces and gravies to extend meat flavor when serving left-overs. Sliced or diced left-over meat makes a delicious main dish when heated in gravy and served over hot biscuits, cornmeal muffins, baked dressing, noodles, spaghetti and rice.

Brown Gravy

For each cup of gravy desired, use two tablespoons of flour and 1 cup liquid (water, meat or vegetable stock or part milk). Measure ingredients carefully and melt drippings in pan. Stir in flour drippings and cook until lightly browned; add liquid gradually and cook 5 minutes stirring constantly

Spring Greens And Springtime Tonics

Even before the searchlight of food research was turned on leafy, green vegetables, their value in human nutrition was appreciated. Spring greens came in at the time of year when our grandmothers dosed the family with sulphur and molasses. The sulphur and molasses got the credit for health improvement, but the greens did the work.

Value of Leafy, Green Vegetables

Leafy, green vegetables make an important contribution to the wartime diet—both vitamins and minerals. The greener the leaf, pod, and stem, the richer in vitamin A. You can store vitamin A in your body for months ahead. When green vegetables are plentiful, heap the plates high every day. They'll help you build your vitamin A bank for the future.

Use green vegetables fresh—the fresher the better. Vitamins disappear as vegetables wilt and wait. If you

Variations

1. For pot-roast, patties and many other dishes, make a tomato gravy by adding finely sliced onion and using tomatoes, tomato juice, or tomato soup as part of the liquid.

2. Meat balls with onion gravy makes a delicious combination. Cook finely sliced onion in the drippings before adding the flour and liquid.

3. Season gravy from pot-roasts, patties and braised steaks with a combination of onion, catsup and mustard.

4. Season gravy for veal and pork with paprika or sage. Horse-radish is a good seasoning for pot-roast and braised heart gravy. Cook horseradish with the meat and thicken the liquid from the cooked meat.

You Might Know This Guy

He might be your neighbor—or he might be the man who works next to you every day.

Perhaps you didn't even know it, but he was in trouble the other day. Things looked pretty black for him for awhile. His kid was sick and the doctor said he'd better get him in the hospital right away... and it would be a good idea to have a specialist too. He was worried about the kid, that was trouble enough, but where was the money coming from? He'd always paid his own way, this guy. He wasn't a "charity case"; never had been and never would be, he hoped. But his kid was sick and he needed help and there just wasn't any money for hospital bills right now. He was budgeted pretty close, what with all the extras these days, and there just wasn't any margin.

He would have been in a tight spot if someone hadn't given him a tip... a tip that cleared the way—a tip that got the kid in the hospital, that got the specialist, that got the bills paid. And what happened was that someone told him to go to "the big white house on North Elm Street." The sign on the door said "Medical and Hospitalization Fund" but he didn't stop to think much about that because the lady inside told him to come in right away and sit down. It didn't take her

must hold them for a day or so, keep them cool, damp, and lightly covered. Pile loosely to prevent crushing. Wash quickly, never soak, and lift from water to free from sand and grit.

Methods of Cooking Boiled Vegetables

Best known way to cook green vegetables is to boil, but make it speedy. Cook with a lid on, in lightly salted water, only until tender. Use as little water as possible. Season with salt, pepper, and meat drippings or other fat. For a "different" flavor, add chopped parsley, chives, or herbs just before serving.

Creamed Vegetables

Use a white sauce for variety in serving fresh cooked green vegetables or in reheating left-overs. Still better, pour the creamed vegetable into a greased baking dish, top with bread crumbs, bake until light brown.

Panned Vegetables

Panning is a quick and easy, top-of-stove way to cook many vegetables. The vegetable is cooked and served in its own juices with just enough fat to season. For each quart of the vegetable to be panned, measured after being prepared for cooking, allow 2 tablespoons of fat. Cover the skillet to hold in the steam, and cook slowly until the vegetable is tender but not mushy. Stir occasionally to keep it from sticking to the pan.

First cousin to panned vegetables is the old-fashioned way of wilting garden lettuce and other greens. To every 2 quarts of the greens, measured after trimming and washing, allow one-fourth cup of meat drippings, one-half cup of vinegar, and if desired, a small onion chopped. Cook the onion in the fat until it turns yellow. Add the greens. Cover and cook until wilted. Season with salt and pepper and serve hot.

Green beans, cabbage, and other green vegetables are good flavored with liquid from salted, smoked, or corned meats. When you cook a piece of ham, for example, use some of the liquid as the water for cooking the vegetable. Dilute if it is too salty.

Liver Casserole Gives You Something New

This liver casserole, is delicious in flavor and is something new in a liver dish. Try this to improve your appetite for these hot days.

Liver Casserole

1 pound sliced liver
Water
2 tablespoons butter
2 tablespoons flour
1½ cups liquid in which liver was cooked
2 tablespoons chopped celery
½ cup sliced olives
1 teaspoon salt
¼ teaspoon paprika
1 tablespoon Worcestershire Sauce
2 hard-cooked eggs
½ cup buttered bread crumbs.

Drope liver into water and simmer 5 minutes. Drain. Cut into ¼-inch cubes. Melt butter, add flour and gradually pour in liquid, stirring until thickened. Add liver, celery, olives, seasonings and mashed hard-cooked egg yolks. Pour into casserole. Sprinkle first with bread crumbs, then with chopped egg white. Bake uncovered in a moderate oven (350 deg. F.) 20 minutes or until thoroughly heated. Serves 6.

TO CHECK
MALARIA
IN 7 DAYS
take 666
Liquid for Malarial Symptoms.

QUOTES OF THE WEEK

"They are the guys that wars can't be won without."—Ernie Pyle, speaking of the infantry.

"Obviously, industrialist cannot perfect their plans until they know what the nation's policy is going to be. And if they wait too long it may be certain that unemployment will be large in the postwar period."—Ralph Hendershot, financial editor.

"Severe jolts in contract terminations and lack of planning might wreck our economy for years to come."—William L. Batt, vice-chairman, WPB.

"Our present system of taxation is one part tradition, one part political expediency, one part utter confusion."

—Elmo Roper, public opinion poll specialist.

"For the sake of all of us, but mostly for the sake of our soldiers and sailors, let us hurry, hurry, hurry not only in winning the war but in being ready for the peace."—Bernard M. Baruch and John M. Hancock.

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CRITERION Today and Saturday

No. 1 **Ann Savage in "Klondike Kate"**
with Tom Neal - Glenda Farrell
She tamed the toughest men in the Yukon... this queen of the Klondike gold rush... the most fabulous figure of her day!

No. 2 **Don "Red" Barry in "Fugitive From Sonora"**
with Lynn Merrick - Wally Vernon
Your favorite star takes on his toughest job... to rid the range of the outlaw menace single-handed!

PLUS CARTOON

SUNDAY — MONDAY
John Steinbeck's "LIFEBOAT"
with Tallulah Bankhead - William Bendix
Big! Vast! Thrilling! Like nothing on earth! These two at the mercy of the sea and each other! Poignant beyond words to describe!
PLUS: LATEST NEWS

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PLUS: LATEST NEWS

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